Grand Re-Opening!

ON WEDNESDAY, July 27, 1904, E. W. JORDAN & CO., LTD., will re-open their ORIGINAL and NEW RE-MODELED PREMISES.

THE FAMOUS NO. 10

on FORT STREET.

An extraordinary array of NEW and UP-TO-DATE NOVELTIES and DRY GOODS have been purchased by our MR. E. W. JORDAN, in NEW YORK.

Our prices are REASONABLE and within the grasp of everyone.

In preparation for our opening we will be closed on Monday and Tuesday, July 25th and 26th.

GENERAL INVITATION IS EXTENDED TO THE PUBLIC to attend our opening and return to THE "FAMOUS NO. 10."

E. W. Jordan & Co., Ltd.

FORT STREET.

Drink to your own health with

WHITE ROCK WATER

Sparkling and pure with a delightful_smack_of_its_own: Sold at all HOTELS, SALOONS and DRUG STORES.



NICKEL PLATED

ea and Coffee

SAME AS CUT

made of copper, nickel plated white metal mountings and patent ebonized wood handles. \$1.25, \$1.40, \$1.60, \$1.75 each

Tea and Coffee pots, better quality, made of seamless copper and silver lined. The handles cannot become heated as they are fitted with a patent, perfect non-conductor.

\$2.25, \$1.75,

best quality made I 1-4 pints \$1.50, I 1-2 pints \$1.75. worth 75c., our price 40c.

\$2.50 each. Mixers and shakers, seamless, | Shakers made of pieced brase to use with tumbler

Pacific Hardware Co., Ltd. Fort and Merchant Sts.

EPICUREAN APPETITES

Will be fully satisfied this week. The Sierra has brought us the following choice foods:

FRESH CRABS, SALMON, HALIBUT, SOLE, SHAD, ROCK-COD, OYSTERS, ETC., CHICKENS, CAPONS and TUR-KEYS. CRYSTAL SPRINGS BUTTER.

At the vegetable counter are, Cauliflower, Rhubarb, Artichokes, Celery, Green Peas, Asparagus and all California fruits in season.

Metropolitan Meat Co., Ltd.

Telephone Main 45.

FRED PHILP & BRO .-



Harnessmakers and Saddlers. Trunks and Valises neatly and promptly repaired.



Waverley Block, Bethel Street. by the Health Department of New and my opportunity to try came when

Invention That Is Of Much interest Here.

Paris, June 30, 1904. Editor Advertiser: Trusting to your courtesy to allow space in your paper for my letter, I offer as an excuse for the liberty I may be taking, the importance to the public of the facts which I wish to set before it regarding the subject of Pure Milk. I am prompted to this by an editorial which appeared in your issue of May 26th, a clipping of which is hereto appended. There is a new process-the Just-Hatmaker process-by which milk is reduced to dryness by evaporating the water. The apparatus is simple, being composed of two mounted cylinders with polished surfaces, placed side by at a pressure of from 40 to 45 lbs.,

once, passes gradually between the form layer upon each, where the water rapidly driven off, until it reaches a knife held in contact with the cylinder, which removes the milk solids in moist continuous sheets. These sheets of milk solids become dry upon cooling and are then reduced to a uniform powder by passing through a sieve. Milk containing any proportion of fats, from full cream down to a skimmed or separated milk, may be dried

equally well by this process.

evaporation of the water begins a

The dry product thus obtained is Milk; not milk plus water, though it can be reconstituted into a liquid form by dissolving it in hot water. Let the mind be disabused at once of the idea that milk is essentially a fluid, comparable to water or beer say. Add to milk a little of the ferment called ren net-which is prepared from the call but which indeed is produced in our own stomachs after each meal-and it will be immediately realized that milk is a solid into which, indeed, it is immediately converted after it reaches the stomach. Nature has in fact only provided milk in fluid form that the mammalian mother - including the genus homo-may secrete it in the mammary glands and the young mammal may more easily swallow it. But the fluid state of milk becomes extremely disadvantageous when man steals it from the cow for his own uses. I may class these disadvantages as follows:

1st, Adulteration.

2nd. Infection. 3rd. Vitiation.

In Dry Milk, adulteration is practicaly impossible. For, so nice ig the me chanism of the drying machine that it refuses to dry any milk into which any foreign solid has been introduced. Even were it not so, the advantages which have heretofore been an incentive to milk suppliers to practise adulteration are entirely lacking in Dry

To properly understand how in Dry Milk, infection and vitiation are overcome, it is necessary to recall certain important facts that lie at the foundation of all scientific considerations of Milk; (I quote from a report of Dr. William S. Magill, Chief of the Research Department of Carnegie Laboratory, New York.)

"1. That milk as it comes from the cow always contains a large number

"2. That milk in a liquid state is a most favorable medium for the rapid development of these germs.

"3. That there is time for their full development, in nearly all cases, before the milk is actually consumed. "4. That the germs of milk not on-

ly live upon it and thus impair its nutritive value but, what is far more important, they leave in it all their wastes.

"5. That the wastes of the myriads of bacteria present in ordinary milk are poisonous and the cause of most infant mortality."

Various methods are practised for reducing the number of milk bacteria for retarding their development and destroying them-the principal of which are:

"1. The exercise of greater cleanliness in dairying. This has done much to reduce the number of germs but unfortunately the reduced number present multiply so rapidly in the course of a few hours that at the end of that time the milk is thoroughly in-

"2. Refrigeration or the cooling of milk down to a low temperature. This only retards the development of the bacteria present and does not deprive them of their vitality. "3. Pasteurisation. This consists in

slowing heating the milk to a temperature of about 158 degs. F., in an ineffectual attempt to preserve its digestibility while killing many of the less resistant germs. "4. So called 'Sterilisation.' This

consists in heating milk to the higher temperature of about 212 degs. F., (which kills all the germs but not the spores) but it so alters the nutritive constituents of the milk that it is unsuitable, except for limited periods, for infant feeding."

Speaking of the process of drying milk Dr. Magill says, "the high heat kills all the germs and spores yet is so skilfully applied that it does not alter the milk constituents. In that consists account, believe me, that I have asked the greatness of the process."

that upwards of 400 bacterialogical and scope of my operations. No, my alona pathological analyses were made of for Hawaii prompts me to do what I Dry Milk at the Carnegie Laboratory can to help the needs of her people

PORT

COSTA FLOUR

WHITE AS SNOW

It has long been noted as the HIGHEST

GRADE PRODUCED IN THE WORLD

and its quality never varies.

Roller made from the finest selected wheat

and rich in the elements that make perfect

bread, cake and pastry.

Your Grocer Has it

York, the Department of Bacteriology of Columbia University, the Department of Pathology of Cornell University, and others. The conclusion at which each set of experimenters arrived was the same, namely, that Dry Milk, obtained by the Just-Hatmaker process is absolutely sterile. Furthermore, cultures of the virulent germs of tuberculosis and of the anthrax were introduced into milk and it was then passed over the cylinders. The powder proved to be perfectly sterile. The power itself was innoculated with cultures. No subsequent development of bacilli could be percieved. Guinea pigs were repeatedly innoculated with the powder which itself had been previously innoculated with germs. No pathological reaction seemed to be excited. These experiments proved first,

sterile, and third, that germs do not develop in Dry Milk to a sufficient extent to be a menace to life. To test its conservability a box of the powder was sent around the world you voiced those needs regarding pure remaining three weeks in Shanghai, a milk in your editorial, journey which lasted nearly eight months. When returned to Carnegie Laboratory and analysed, it proved to have undergone no change nor to have been to be infected in the slightest de-

that milk was purified in the process

of drying, second, that Dry Milk is

gree. Thus its conservability was established beyond a doubt. It now only remained to test the of the Carnegie Laboratory with the aid of the New York Health Department and of various charitable societies, selected 850 children from 5 days to 2 years old and, under competent Purified milk. medical supervision, for a period of four months, fed them exclusively on liquid milk reconstituted from Dry Milk. The children were chosen for the most part from the poorer tenement-house districts of New York and the test was made during the four hottest summer months when infant mortality in New York was at its highest. The most sanguine hopes that the laboratory studies had raised were completely realized-Not One of the 850 Children Died. The death rate in New York at the time among similar children fed upon ordinary milk was perhaps 40 in 100 and among similar children fed upon pasteurised and sterilised milk perhaps 20 in 100. Furthmore, with one single exception, all the children gained regularly in weight. The one exception was a child who under adverse circumstances, lost three ounces in five days which she regained shortly after, and then gained regularly as the others.

The facts I have here set down are available to any who will take the trouble to ask for the reports of the Carnegie Laboratory.

It has become my business to engage in the production of Dry Milk here in France where raw milk is so famous for its excellence. It is not on that you Mr. Editor to give space to this It appears from different reports letter. Hawaii lies quite without the

SUMMER STYLES IN SHOES

Patent and shiny leathers will be popular always. Some seasons ago shoes had a narrow toe. It was pretty, but it pinched. Very re-luctantly woman gave it up. This season shoe makers have obtained the effect with comfort.

You will see it in these new shapes: Patent lace boots with full Louis heel\$7 Glazed kid boot with low military heel.......\$6 Patent dress oxfords, full Louis heel......\$6 Ideal kid oxfords, high Cuban heel\$5

There are several other new styles in the lot and the whole effect is a matter of charming lines, full of comfort.

MANUFACTURERS' SHOE COMPANY, LTD. 1051 Fort Street.

There is no reason why Hawaii should not be well supplied with rich. pure, and unquestionable milk, of which the people need stand in no fear, Such milk is available to every household in the land and a whole year's supply may be obtained by each in the shape of a barrel or two of Dry Milk nutritive value and the digestibility of powder. Were there no such thing the milk. For this purpose the chiefs possible as the adulteration of milk in Hawaii, the climate is dangerously unsuited for the production and consumption of raw cow's milk. Dry Milk is not only unadulterated milk but

Thanking you in advance for your courtesy Mr. Editor, and with aloha to my native land, I beg to remain. Yours faithfully,

H. M. MOTT-SMITH.

Halstead & Co., Ltd

STOCK AND BOND

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LOANS NEGOTIATED Members Honolulu Stock and Bond Exchange.

Victor Talking Machines Come and hear them. They speak for themselves, new records and

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AUTHORITY

EXECUTIVE NOTICE.

Notice is hereby given that the following commissions have been issued for members of the Tax Appeal Boards:

FIRST JUDICIAL CIRCUIT. T. F. Lansing, Chairman;

J. R. Galt,

J. F. Brown.

SECOND JUDICIAL CIRCUIT. Geo. Weight, Chairman: A. G. Dickens,

W. L. Decota.

THIRD JUDICIAL CIRCUIT. Geo. P. Tulloch, Chairman; Franz Buchholtz,

Chas. G. Macomber. FOURTH JUDICIAL CIRCUIT. E. W. Barnard, Chairman;

I. E. Ray, L. Severance,

FIFTH JUDICIAL CIRCUIT. W. G. Smith, Chairman; H. K. Kahele,

Chas. A. Rice. A. L. C. ATKINSON, Acting Governor.

The Capitol, Honolulu, July 23rd, 1904.

To Enjoy the Day

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order a rig from The Club Stables

MARIUS CHIRON . . . Artiste Peintre

Studio-Haalelea Lawn, corner Rich-

Phone Main 190.

Societaire des Beaux Arst de France. Specimens of work on view at the Hollister Drug Co.